

Item Model

ProjectName



K70

The K70 food processor is a powerful, table-mounted cutter that is indispensable to any catering professional who seeks a wide range of options in preparation. Its 7.0 litre capacity makes it possible to perform a vast number of tasks, from simply mincing meat, to creating elaborate: mousses, stuffings, creams, pastries, etc. The cutter offers many advantages, including the ability to liquidize and to mix and add products in midcycle. The range consists of models that are 2 or variable speed. The capacities of the K70 make it a perfect complement for kitchens of any size.

603321

FEATURES

- Powerful induction motor built on ball bearings for silent process.
- Flat and waterproof control panel with easy to use functions.
- Special pulse function for precise cutting.
- High chimney increases the real capacity of the bowl (up to 75% of nominal capacity).
- Ergonomic handle allows the bowl to be placed on the base with ease and the self-locking feature assures maximum stability.
- Stainless steel cutter bowl guarantees hygiene and food safety.

- The speed of rotation allows all sorts of preparations to be carried out in a matter of seconds:
- Mincing meats (tartare, sausage meat, pâtés, stuffing, mousses, etc.).
- Chopping condiments (parsley, garlic, onions, shallots, spices, etc.).
- Preparation of mayonnaise, mashes, flavoured butters, purées, compotes, etc.
- Liquidizing frozen foodstuffs, fish soups with shellfish, etc.
- Preparation of all types of pastry doughs.
- Pastrywork (almond paste, sugared almonds, half and half, etc.).







- Rounded corners allow for easy cleaning.
- Transparent lid permits the operator to check on the food. It is possible to add ingredients during mid-cycle without having to change the recipient, thus ensuring hygiene and saving time.
- Lid and components can be dismanteled and are dishwasher safe.
- Multiple safety devices ensure that the machine will only operate when the cover is properly closed and all parts are correctly positioned.

Specifications

MODEL	K702V 603318	K70VV 603321
External dimensions - mm		
width	256	256
depth	422	422
height	510	510
Number of speeds	2	
variable		✓
Speed - rpm	1500/300	300 to 3300
Chopping capacity - kg/cycle		
condiments	2.5	2.5
Mincing capacity - kg/cycle		
meats	2.5	2.5
Preparation mayonnaise/sauces - kg/cycle		
mayonnaise	3.5	3.5
Pastry preparation - kg/cycle	2.5	2.5
Net weight - kg.	24	24
Supply voltage	380440 V, 3, 50/60	200240 V, 1N, 50/60





Included accessories

CODE	DESCRIPTION	K702V 603318	K70VV 603321
653593	7 LITRE S/S BOWL FOR CUTTER-MIXER	1	1
653592	LID+BOWL SCRAPER FOR 7 LT CUTTER-MIXER	1	1
653584	MICROTOOTHED BLADE ROTOR-7L CUTTER-MIXER	1	1

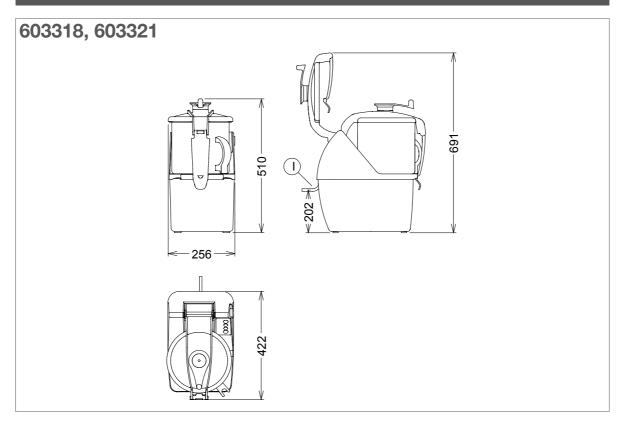
Optional accessories

CODE	DESCRIPTION	K702V 603318	K70VV 603321
653593	7 LITRE S/S BOWL FOR CUTTER-MIXER	✓	✓
653594	KIT VEG .SLICER FOR VAR.SP.CUTTER-MIXERS		✓
653592	LID+BOWL SCRAPER FOR 7 LT CUTTER-MIXER	√	✓
653584	MICROTOOTHED BLADE ROTOR-7L CUTTER-MIXER	✓	✓
653583	SMOOTH BLADE ROTOR FOR 7LT CUTTER-MIXER	✓	✓





Installation drawings



MODEL	K702V 603318	K70VV 603321
I - Electrical connection	380440 V, 3, 50/60	200240 V, 1N, 50/60

The manufacturer reserves the right to modify and make improvements to the products without giving prior warning. Dimensions, illustrations, technical data, weights, etc. are given as an indication only.



www.dito-electrolux.com



